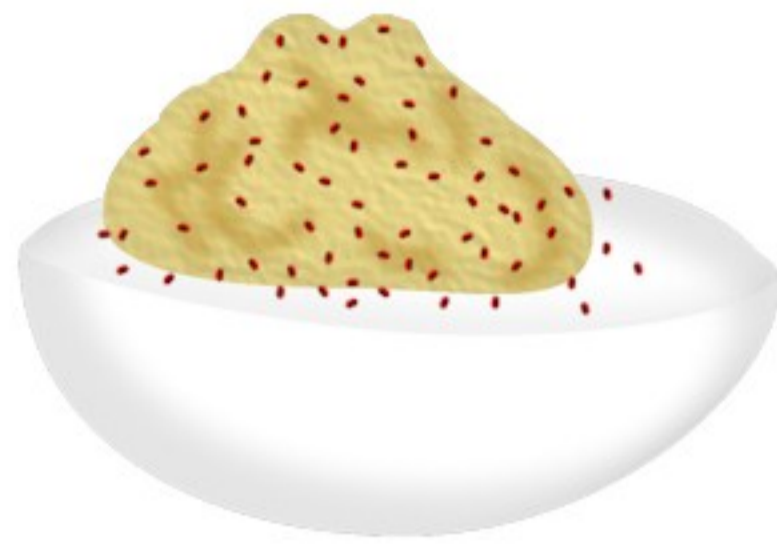
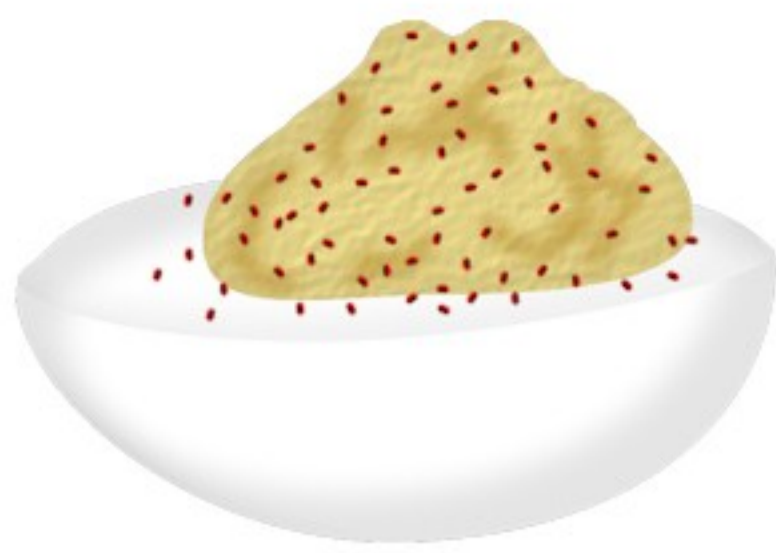


Deviled Eggs

- 1 dozen hard boiled eggs
- 2 teaspoons mustard
- 1/3 cup mayonnaise
- 1 tablespoon dried minced onion
- 2 tablespoons sweet pickle relish
- Salt and pepper to taste
- Paprika



Peel eggs and slice each one in half, lengthwise. Gently remove the yellow yolks and put them in a small bowl. Place egg white halves on a platter with yolk holes up. Mash up yolks and add mustard, mayonnaise, onion, sweet pickle relish and salt and pepper and mix well. Spoon egg yolk mix into egg white holes and sprinkle with paprika. Makes 2 dozen deviled eggs.

